

BALMESIANA'S PALACE MENU



APPETIZERS

Prawns Voul au vent

Salmon canape with butter and caviar

Mini bloody Mary

Salmon caramel with granny smith apple

Airbag of Iberian Ham



FIRST COURSE (3 tasting starters)

Artichoke cream with vanilla oil

Brie cheese fondué with tomato compote

Magret dices with citrus



SECOND COURSE

Beef tenderloin with Rossini sauce
and vegetables



DESSERT

Phantom opera cake with peach Melba

CELLAR

White wine Castell del Remei D. O. Costers del Segre | Red Wine Labraz, D. O. Rioja
Cava brut Nature Gran Amat | Water and coffee